

Chocolate Truffle with Fortified Milky Center

This indulgent milk chocolate truffle with calcium offers a virtuous treat without all the guilt.



INGREDIENTS

	Usage Levels (%)
D-Milk Chocolate, Bloomer	52.63
Kreemy White Coating, Bloomer	23.55
Anhydrous Milkfat	14.19
Trucal	6.31
Milk, Whole, Dry Powder	3.06
Flavor	0.23
Soy Lecithin	0.03
Total	100.00

PREPARATION

1. **Melt anhydrous milkfat with lecithin and add to dry milk powder.**
2. **Put through the three-roll mill.**
3. **Melt white confectionery coating and add dairy calcium slowly.**
4. **Add the milk mixture, mixing until incorporated.**
5. **Add flavor and slab.**
6. **Cut slabbed center in squares and enrobe in milk chocolate.**

MARKET INSIGHTS

- Consumers are trying to eat healthier foods, but still want some indulgent treats.
- A more permissible indulgence could satisfy sweet cravings while also providing some nutritional value from dairy.

BENEFITS OF USING U.S. DAIRY

Anhydrous Milkfat

- Provides a rich, full flavor with complete flavor release
- Acts as a flavor carrier for vanilla and other fat-soluble ingredients
- Contributes to a smooth mouthfeel and texture

Whole Milk Powder

- Contributes clean, mild dairy flavor and aroma
- Helps to form and stabilize emulsions
- Adds uniform texture and mouthfeel

NUTRITIONAL CONTENT

U.S. Label

Nutrition Facts

Serving Size (19g)

Servings Per Container

Amount Per Serving

Calories 100 Calories from Fat 70

% Daily Value*

Total Fat 7g 11%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 5mg 2%

Sodium 20mg 1%

Total Carbohydrate 9g 3%

Dietary Fiber 0g 0%

Sugars 9g

Protein 1g

Vitamin A 0% • Vitamin C 0%

Calcium 30% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Rely on the dynamic lineup of U.S. dairy to meet consumer demands in global product development. The U.S. Dairy Export Council® (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specifications needs. Developed at theKnechtel Confectionery, Food, and Pharmaceutical Consulting Corporation, Skokie, IL. ©2015 U.S. Dairy Export Council.